

Food Service Establishment Inspection Report

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|----------|-----------------------------|-----|-----------------|----------------------|-------------|
| Name: | Piccadilly Restaurants, LLC | | | Establishment Number | 1-3356 |
| Address: | 955 N Glynnn St | | | Previous | 96 |
| | Fayetteville, GA 30214 | | | Score | |
| Year | Month | Day | Inspection Time | Purpose | Enforcement |
| 2007 | 10 | 12 | 10:00 | Routine | 2 |

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The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

| HAZARDOUS ITEMS (Category I) | | | | CRITICAL ITEMS (Category II) | | | | GENERAL ITEMS (Category III) | | | |
|---|-----|--------|-----|------------------------------|--|-----|--------|------------------------------|--------|--|--|
| Food | CAT | Points | | X ✓ | Sewage | CAT | Points | | X ✓ | | |
| | | Max | Min | | | | Max | Min | | | |
| 1. Safe; Approved Source | I | | | | 23. Sewage in Establishment | I | | | | | |
| 2. Adulterated, Container, Labeled, Dispensed | II | 10 | 5 | | 24. Approved Sewage System | III | 15 | 8 | | | |
| Personnel | | | | | Plumbing | | | | | | |
| 3. Disease Control; Personal Hygiene | I | 20 | | X | 25. Installation; Maintained | III | 4 | 2 | | | |
| 4. Tobacco, Clothes, Hair Restraints | II | 8 | 6 | | 26. No Cross-Connection; Back Siphonage | I | | | | | |
| Food Protection | | | | | Toilet and Handwashing Facilities | | | | | | |
| 5. Food Handling Techniques | I | | | | 27. Approved; Accessible | I | | | | | |
| 6. Protected from Contamination | II | 10 | 5 | X | 28. Constructed; Maintained; Number | III | 4 | 2 | | | |
| 7. Storage Practices; Approved Containers | II | 10 | 5 | | 29. Clean; Proper Supplies Provided | II | 10 | 5 | | | |
| Temperature Control | | | | | Garbage and Refuse Disposal | | | | | | |
| 8. Enough Facilities to Maintain Food Temp | I | | | | 30. Containers, Covered, Number, Other | III | 8 | 4 | | | |
| 9. Foods Rapidly Cooled; Held and Displayed | I | 20 | | X | 31. Storage Area; Clean, Construction | III | 5 | 3 | | | |
| 10. Food Cooked to Proper Temperature | I | | | | Physical Facilities | | | | | | |
| 11. Foods Rapidly Reheated; Properly Thawed | I | | | | 32. Floors, Walls, Ceilings | III | 6 | 3 | X | | |
| Equipment and Utensils | | | | | 33. Lighting; Fixtures Shielded | III | 6 | 3 | | | |
| 12. Dishwash Facilities Acceptable, Operational | I | | | | 34. Ventilation; Sufficient, Maintained, Clean | III | 8 | 4 | | | |
| 13. Designed, Constructed, Installed, Located | III | 6 | 3 | | 35. Personnel Facilities Provided, Used | III | 2 | | | | |
| 14. Food Contact Surfaces Clean; Procedure | II | 15 | 8 | X | Other Operations | | | | | | |
| 15. Approved Material; Maintained | II | 6 | 3 | X | 36. Toxic Materials, Storage, Use, Label | I | | | | | |
| 16. Testing Equipment Provided (Thermometer) | II | 5 | 3 | | 37. Roaches, Flies, Rodents | III | 15 | 8 | X | | |
| 17. Cloths; Clean, Properly Stored, Used | II | 4 | 2 | | 38. Proper Cleaning Methods Used | III | 2 | | | | |
| 18. Non-Food Contact Surfaces | III | 15 | 8 | X | 39. Authorized Personnel, Animal Control | II | 5 | 2 | | | |
| 19. Storage; Handling Procedures | II | 6 | 3 | X | 40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry | III | 2 | | | | |
| 20. Single Service Articles | II | 6 | 3 | | 41. Approved Area For Food Service Operation | III | 2 | | | | |
| Water | | | | | The following Category I Items were corrected at the time of the inspection: | | | | | | |
| 21. Approved Source; System Operational | I | | | | 3.9 | | | | | | |
| 22. Hot and Cold Water as Required | II | 5 | 2 | | ws 10/08/00 | | | | | | |
| Category 1 (Corrected on the spot): 3 - Employees were not following good handwashing practices. 9 - Cold holding temperatures were not properly maintained at 41 degrees F or below (54 degrees F). Category 2 (Correct within 72 hours): 6 - All food must be covered during nonpeak hours or between use as necessary. b) Protect food from contamination. 14 - a) Food equipment were not clean: scoops for sugar, interior of ice machine and some food containers, cutting board. b) Equipment must be cleaned of all debris before storing and air dried before stacking. 15 - Cutting was very worn. 19 - a) Protect food equipment and single service items from contamination. b) Store equipment in clean containers. c) In use utensils may not be stored in stan | | | | | ding water. Category 3 (Correct by next routine inspection): 18 - Clean nonfood contact surfaces at a frequency that would prevent an accumulation of debris. 32 - a) Floors and walls must be repaired or replace to make them smooth and easily cleanable and does not hold water. (Warning Notice issued). b) Floors and walls must be cleaned under and behind equipment. c) All openings in walls and floors must be covered, filled or closed. d) All metal and wooden surfaces must be smooth and easily cleanable. 37 - Flies and fruit flies were noted inside establishment. Notes: 1) Handwashing sink may not be used for rinsing or dumping of equipment. 2) Establishment must provide a written timeline plan for floors and wall repair. | | | | | | |
| Discussed with/Title Steve Jenkins - GM | | | | | Inspected By/Title: | | | | | | |